



Lievland Vineyards Bushvine Pinotage 2022



An elegant and refined, modern-style wine which pays homage to Pinot Noir and Cinsault – the fruitful and delicate “parent varieties” of Pinotage.

WINE DESCRIPTION

The Lievland Bushvine Pinotage is decidedly refined, with gentle handling in the cellar to extract a bright fruit profile. A touch of Grenache further uplifts the fruit.

COLOUR: *Ruby-garnet with a hint of purple.*

AROMA: *Cherry, raspberry, with a hint of vanilla and cedar.*

PALATE: *Red-berries, ripe plums and savoury notes*

BODY: *Aromatic, rich texture, balanced acidity.*

TECHNICAL DETAILS

VARIETAL: 93% Pinotage, 7% Grenache

GRAPE SOURCE: Paarl

ALCOHOL: 13.5%

RESIDUAL SUGAR: 2.9

TOTAL ACIDITY: 5.9

PH: 3.57

VINTAGE

The 2022 vintage had excellent growing conditions. Overall, the conditions were favourable for colour and aroma preservation in red wines. The grapes are aromatic and balanced, with deep colour, pronounced fruit expression and soft tannins. This was a very high quality vintage with strong wines across the board.

VINEYARDS

Made from two unique 20+ year-old dry-farmed bush-vine vineyards in the Agter-Paarl region. The vines planted in Granite soils are typically structured and very aromatic. The blocks planted in Shale soils have excellent water retention.

WINEMAKING

The grapes were hand-harvested. Fermentation commenced after two days of cold maceration. Mixing was done by pump-overs three times daily. Because Pinotage has a naturally thick skin and a high phenolic content, the wine was separated from the skins immediately after fermentation and pumped directly to barrel for 16 months ageing – all French oak (15% new).

SUSTAINABILITY & PRODUCTION

Integrated Production of Wine (IPW) Certified.

This wine is vegan-friendly.

CLOSURE: Cork

BARCODE: EAN 6009801341880